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A SWEET 16 SYMPHONY: PATINA AT THE BOWL

Patina Restaurant Group celebrates 16 seasons at the iconic Hollywood Bowl with new menu items and exclusive culinary collaboration with Café Gratitude and Gracias Madre



(LOS ANGELES, CA; May 2015)—Back for its 16th season, [Patina Restaurant Group](#) (PRG) is delighted to continue the tradition of offering exceptional cuisine and genuine service at Los Angeles' landmark Hollywood Bowl. This year, Chef and Founder Joachim Splichal, in collaboration with West Coast Culinary Director Gregg Wiele, are proud to present new menus at all 17 unique dining venues within the Bowl. Adding to the dining experience for 2015, Patina Restaurant Group has partnered with Café Gratitude and sister restaurant Gracias Madre, celebrated leaders in the plant-based culinary community. Café Gratitude and Gracias Madre will provide an expansive all-organic menu available at both Market Cafés, Rooftop Grill, The Wine Bar, and Staccato. New plant-based offerings presented through the collaboration include raw pesto kelp noodles, raw tiramisu, and more. At these same locations, PRG is also proud to offer a taste of Ray's & Stark Bar's popular water program. The signature water menu, made popular at Ray's & Stark Bar, features eight carefully curated domestic and international varietals personally selected by the company's, and America's only, certified water sommelier Martin Riese. Patrons will also find surprises such as the new gourmet desserts at the al fresco Rooftop Grill, and in the box seat ticket holder section, edible centerpieces along with an a la carte menu specifically designed to honor the unique neighborhoods flavors of Los Angeles.

Patina Restaurant Group's full array of culinary offerings at the Hollywood Bowl include: gourmet concert fare at Staccato; full service steakhouse at Rooftop Grill; curated wine, craft beer, soju cocktails, small bites in

addition to large plates at the al fresco The Wine Bar; freshly prepared rotisserie chicken, artisan cheeses and a wide selection of wine at Market Café; authentic sushi at Nishi Sushi Bar at Market Café West; and savory a la carte and prix fixe options from Box Seat services including the popular “Dining for Two” menu. Available to all ticket holders PRG also presents gourmet picnic baskets, including a new plant-based option through the partnership with PRG with Gracias Madre, which can be delivered to box seats or from a pick-up window located at Staccato just outside the entrance to the outdoor auditorium. Furthermore, PRG provides an online ordering site to simplify the process. Guests can order at www.patinagroup.com/bowl.

2015 Menu highlights include:

The Wine Bar

Al fresco wine bar and lounge offers a relaxed atmosphere with variety of craft beer, curated wine, soju cocktails, and unique small bites and large plates

Wasabi tempura fried squid, Sriracha sabayon
Charred octopus, heirloom rice, and salsa verde
Duck foie gras terrine, crème fraîche, salted dulce de leche, baguette
Steamed fresh mussels and clams, fennel, romesco
Crispy pork belly sliders, Hawaiian bread, jalapeno compote
Wine Bar grilled cheese, fig jam, fromage d’ Affinois, fried sage
Duck confit tortellini, fresh peas, fine herbs
Lamb “shawarma”, pita chips, hummus, goat cheese

Box Seat Ticket Holders

Includes a dedicated wait staff, trained in the Patina Restaurant Group standard of attentive and personalized service, a wide selection of chef menus and a la carte offerings

3-Course Menus:

Spa Menu

Rainbow cauliflower “couscous”, Scarborough Farm teenie greens,
Green Goddess emulsion, Adam’s Ranch unfiltered olive oil
Grilled Atlantic salmon with Brentwood Farm sweet corn,
roasted French breakfast radish, lacinato kale and salsa verde
Café Gratitude “Adorning” raw vegan tiramisu

Family Style Platters:

Hudson Valley foie gras terrine, stone fruit marmalade, Luxardo cherries, toasted baguette

Edible Centerpieces

Harry’s Berries—2 lbs. of locally grown strawberries served with raw dipping sugar
Farmers Market Crudités—best of season baby vegetables chef-sourced from local farmers markets
served with hummus and pumpernickel “soil”
Caprese— fresh bocconcini mozzarella, toy box tomatoes, sweet basil, sea salt and olive oil

“Neighborhood Take-Out”

South East Asia— Filipino BBQ chicken skewers, Thai green papaya salad,
lemongrass shrimp glass noodles, Jasmine scented rice
Mediterranean Kabobs— herb marinated beef kabobs, sumac grilled vegetables,
tabbouleh, pickled turnip salad, tzatziki, pita, garlic butter
Chinatown— Char siu roast pork, garlic noodles, dim sum dumplings,
Chinese chicken salad, wok’ed vegetables
Southern Comfort—honey stung fried chicken (6 pcs), creamy coleslaw,
Smokey Jo’s baby back ribs, mac & cheese, warm glazed cinnamon rolls

Dining for Two:

Roasted Rib-Eye- 18 oz steak grilled over mesquite and served with sliced heirloom tomatoes, summer green beans, herb chimichurri
Whole rotisserie chicken- 3 lbs free range chicken served with wild arugula, grilled asparagus, roasted potatoes, garlic aioli

A La Carte:

Berkshire pork chop, aged cheddar mac & cheese, Bloomsdale spinach, warm tomato vinaigrette
Glass noodle salad, lemongrass grilled shrimp, mango, Thai basil, cilantro, peanut- lime vinaigrette
Brown butter roasted sea bass, braised fennel orzo pasta, summer squash, lobster bolognese
Agave roasted pineapple "upside down cake" with Luxardo cherries and bourbon anglaise

Nishi Sushi Bar at Market Café West

Chef Travis Kamiyama prepares fresh sushi and Japanese delicacies daily from the onsite sushi bar

Kamiyama Premier Platter

Rainbow roll (8 pcs), salmon lovers roll (8 pcs), dragon roll (8 pcs), spicy tuna roll (8 pcs),
California roll (8 pcs), spicy crispy shrimp (8 pcs), tuna tataki (8 pcs), veggie roll (8 pcs)

SAN Jyubako Box (*serves one*)

Seaweed salad and assortment of Japanese side dishes
Spicy tuna roll with wasabi and gari
5 pcs assorted sashimi with tsuma and shiso leaf
Albacore tataki salad with yuzu wasabi dressing
Teriyaki hanger steak with Japanese rice and sesame seeds
Summer strawberries and lychee

Market Café East and West

Ideal place to pick up last minute food items prior to each performance with a selection of salads, wraps, cheese, wine, and assorted sweet treats

Vegan BLT, coconut bacon, tomato, lettuce, onion, chipotle cashew aioli,
whole wheat tortilla, side mixed green salad, goji-chipotle dressing
Raw Pesto Kelp Noodles, basil hempseed pesto, cashew ricotta,
heirloom cherry tomatoes, green and Kalamata olives, arugula, Brazil nut parmesan, chopped basil
Macrobiotic Bowl, sea palm, shredded kale, sprouted probiotic rice,
kimchi, shredded carrots, shredded beets, teriyaki almonds, garlic tahini dressing

Tiramisu - Cake: date paste, coconut oil, Himalayan salt, vanilla, almond flour,
almond milk, espresso, coconut oil; Filling: Irish moss, almond milk, date paste, cacao powder,
vanilla, salt, lecithin, coconut oil, agave; Whipped Cream: cashews, coconut milk, agave,
Himalayan salt, coconut oil, lecithin

Cold-Pressed Juice by Café Gratitude with kale, cucumber, apple, celery, lemon, ginger
Cold-Pressed Juice by Café Gratitude with grapefruit, apple, celery, mint

Rooftop Grill

Inspired by PRG's acclaimed Nick + Stef's Steakhouse, the Rooftop Grill provides the best cuts of meats in an al fresco setting overlooking the landmark music venue

Crab Louis salad, Jumbo lump crab, Gem lettuce, cucumber, heirloom tomato, avocado,
asparagus, hard cooked egg, Louis dressing

Ahi tuna tower, sashimi grade Ahi tuna, California avocado, soya onions,
oven roasted tomato, grilled scallion, yuzu ponzu sauce

A la carte mesquite grilled steaks including Rib-Eye, Filet Mignon and Flat Iron Steak

Crust and add-on selections include “Oscar style” and foie gras butter
Citrus marinated half-chicken, yuzu pico de gallo
San Luis chicken sausage, Tuscan kale “kraut”, pickled mustard seeds
Goey cast iron chocolate chunk cookie, caramel, campfire marshmallow
Frog Hollow Farms stone fruit streusel, thyme brown butter, crème anglaise

Staccato

The perfect to-go spot for gourmet international street food before ticketholders head to their seats

The “Pool” Burger- 1 lbs. angus burger stuffed with foie gras, candied bacon,
gruyère cheese, baby arugula, black truffle aioli
Thai chicken sausage with pickled green papaya, jalapeno, cilantro, garlic aioli
Vegan BLT wrap by Café Gratitude with coconut bacon, tomato, chipotle cashew aioli
“Smokey Joes” Baby Back Ribs (1/2 rack) with fire roasted corn on the cob, creamy coleslaw
Korean short rib Hollywood “Bowl” with jasmine rice, scallions, grilled shishito peppers
Chocolate “Moon Pie” with caramel dipping sauce

Hollywood Bowl Water Menu

*International and domestic spring waters carefully selected by America’s only water sommelier Martin Riese
and available at Market Café, Rooftop Grill, Wine Bar, and through Box Services*

Still Waters

Fiji, Fiji Islands; Waiakea, United States; Beverly Hills 9OH2O, United States; Iskilde, Denmark

Sparkling Waters

Hildon, United Kingdom; Badoit, France; San Pellegrino, Italy; Vichy Catalan, Spain

Picnic Baskets

*For those who want to arrive to the Bowl stress free without the hassle of bringing a meal,
the picnic baskets make for a perfect alternative and can be ordered online prior to arrival*

Dandelion (serves two)

Honey stung golden fried chicken (8) with warm glazed cinnamon rolls (2)

Country style potato salad

Organic baby mixed greens with balsamic vinaigrette

Summer strawberries with vanilla cream

Gracias Madre Vegan Picnic Basket (serves two)

Tempeh “chorizo” torta (2) with black beans, avocado, pico de gallo, pickled cabbage, cashew crema

House made tortilla chips

Guacamole

Roasted tomato salsa

Pumpkin seed Caesar salad with cashew Caesar dressing

Gluten free fudge brownie with cinnamon chocolate sauce

All picnic baskets feature eco-friendly picnic necessities.

For those interested in pre-made baskets to share, a selection is available through online ordering at

www.patinagroup.com/bowl

About Patina Restaurant Group

Patina Restaurant Group (www.patinagroup.com) is a bicoastal boutique company and leader in the premium segment of the restaurant industry. In New York, its portfolio features the Michelin-starred Lincoln Ristorante, Stella 34 Trattoria at Macy’s Herald Square, The Sea Grill at Rockefeller Center, Brasserie, Brasserie 8 1/2, The Grand Tier Restaurant at the Metropolitan Opera, La Fonda Del Sol at Grand Central, and The Rink at Rockefeller Center. Other East

Coast properties include Tutto Italia Ristorante and Via Napoli at the Epcot World Showcase in Orlando, FL.

On the West Coast its portfolio includes the renowned *Los Angeles Times*' four-starred and Michelin-starred Patina Restaurant in Walt Disney Concert Hall, Café Pinot, Ray's & Stark Bar, Kendall's Brasserie and Bar, Nick and Stef's Steakhouse, Catal and Naples in Anaheim's Downtown Disney District®, Leatherby's Cafe Rouge, Pinot Provence, and catering and food service in museums and cultural centers throughout California.

About Café Gratitude and Gracias Madre

Café Gratitude is a collection of 100% organic restaurants that specialize in gourmet plant-based cuisine. The menu and environment is designed to support health and sustainability for both the community and the planet. The restaurant works closely with local farmers to serve organic produce at its peak of freshness with deference to seasonality. Originally founded in 2004 in San Francisco, Café Gratitude has three locations in Los Angeles (Downtown, Larchmont Village and Venice Beach), as well as restaurants in Santa Cruz, Berkeley, and Kansas City, Missouri with more on the way. For more information on the Los Angeles locations, visit: cafegratitude.com, or follow along on Twitter and Facebook @CafeGratitudeLA, and Instagram @CafeGratitude.

Gracias Madre is an all-organic, plant-based Mexican restaurant in the West Hollywood area that serves seasonally-driven cuisine from Chef Chandra Gilbert. Produce is sourced from local farms, as well as Café Gratitude's Be Love Farm in Vacaville, California. The restaurant is also known for Beverage Director Jason Eisner's inspired agave-spirit based cocktail program that has garnered it recognition as one of the "Top Tequila Bars in Los Angeles." The restaurant is open for lunch and dinner daily, and brunch on Saturday and Sunday. For more information, visit graciasmadreweho.com, or follow along on Twitter and Instagram @gmweho, and Facebook @GraciasMadreWeHo.

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